

Grace Summer Classics for Two

Memorial Day - Labor Day

Choice of One Soup/Salad Each:

White Asparagus Soup

rock shrimp, morel mushrooms, English peas, ricotta

Citrus Beets

goat cheese, toasted rye, avocado, roasted fennel, baby kale

Grilled Romaine

toy box tomatoes, olives, fingerling potatoes, garbanzo beans, salami

“Toad in a Hole”

frisee, shaved asparagus, organic egg, bacon, truffle vinaigrette

Entrée:

Petite Filet and Maine Diver Scallop

roasted garlic, shallot potato cake, American caviar butter sauce

Choice of two sides:

Starch

Cream of Wheat – herb butter

Gnocchi – broccoli fondue

Crispy Fried Potato – handpicked thyme

Potato Croquettes – pea aioli and truffle

Vegetable

Grilled Asparagus – smoked romesco sauce

Creamed Spinach and Kale – sunny side egg

Bacon Wrapped Onions – blue cheese

Grilled Baby Artichokes – garlic butter

Choice of One Dessert for the Table:

“Coconut Cream Pie”

candied cashews, coconut mousse, chantilly cream

Butterscotch Pudding

dulce de leche, marcona almond crumble, salted caramel gelato

Chocolate and Hazelnut Tart

sweet and sour bananas with milk chocolate ice cream

Selection of Seasonal Sorbets

candied citrus

\$99 Dinner for Two